

CASTLE & CROWN

C E L L A R S

2019 Cabernet Malbec *Royal Slope AVA*

Winemaking

Scarline sits in the Frenchman Hills of the Royal Slope and is named for the scar-like quality of this site that slashes its way across the hillside at an elevation of >1,365 feet. Soil types at both Scarline and Solaksen are Adkins very fine sandy loam and Taunton silt loam. Solaksen sits at 1,490 feet at the top of Frenchman Hills with a variety of angling slopes.

Winemaking

Grapes were sourced from Solaksen and Scarline Vineyards on the newly promoted Royal Slope AVA. Farmed by Josh Lawrence and Matias Kusulas, this is a site we are immensely excited to work with. The grapes were hand picked and then destemmed as whole berries at the winery and moved to steel bins for fermentation with native yeast. The juice was pumped over the cap of skins twice daily until moving to twice daily punch downs. A delestage was administered at 15 brix for tannin management. Once dry, the grapes were pressed and moved into 60% new French oak barrels and neutral barrels for aging on the lees. Bottled after 2.5 years in barrel.

Tasting Notes

This Bordeaux blend exudes notes of wild plum, boysenberry and cassis. This is followed by baking spice, cigar box and pine. The palate is full bodied with silky smooth tannins and a long finish.

Production Notes

Blend: 50% Cabernet Sauvignon, 50% Malbec

Harvest Date: October 10th, 2018

Vineyard/AVA: Solaksen and Scarline Vineyards, Royal Slope AVA

pH: 4.1 | **TA:** 5.5g/L

ABV: 14.8%

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CELLARS

CABERNET
MALBEC
ROYAL SLOPE

SCARLINE AND
SOLAKSEN VINEYARDS
2018

50% CABERNET SAUVIGNON
50% MALBEC

